

Menu



15 E Maryland St. - INDIANAPOLIS, IN
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Appetizers

SEAFOOD PLATTER

Crab Cake, Kung Pao Calamari, Bacon Wrapped Sea Scallops^β and Lobster Tail

TUNA POKE with Avocado, Thai Chili and Sesame Oil

JUMBO LUMP CRAB CAKE with Roasted Red Pepper Sauce and Pineapple Salsa

FRIED CALAMARI & ROCK SHRIMP with a Spicy Citrus Sauce

"KUNG PAO" CALAMARI Crispy Calamari & Shrimp tossed in Mo's Kung Pao Sauce

COLOSSAL SHRIMP COCKTAIL

four Jumbo U10 Shrimp with Fresh Grated Horseradish

BACON WRAPPED SEARED SEA SCALLOPS^β with Mo's Specialty Sauce

GRILLED BEEF TENDERLOIN

Served on Crostini with a Bearnaise Sauce and a Horseradish Cream Sauce

"KUNG PAO" SEA SCALLOPS

Sea Scallops, Lump Crab meat in Mo's Kung Pao Sauce

Sushi

CALIFORNIA ROLL

AHI TUNA SUSHI WITH WASABI* California Roll topped with Ahi Tuna

THE MO'S ROLL* Spicy Tuna, Avocado, Cucumber

Soup

LOBSTER BISQUE

OVEN-ROASTED TOMATO

Salads

TOMATO AND MOZZARELLA SALAD

CLASSIC WEDGE^β

CAESAR SALAD with Anchovies

HOUSE SALAD

Iceberg, Romaine, Purple Cabbage Blend with Tomato, Carrot, Cucumber and Choice of dressing

Seafood

MAPLE PLANKED SALMON FILET

BLACKENED SALMON with Spicy Creole Sauce and Tomato Basil Risotto

MICHAEL B'S AHI TUNA STEAK* Sesame and Coriander Crusted

CHILEAN SEA BASS

SEAFOOD PASTA Scallops & Calamari with Angel hair Pasta tossed in Lobster Cream Sauce, Garnished with Lobster

LOBSTER TAIL

Chef's Specialties

PORK CHOP with sautéed onions, peppers, mushrooms and veal reduction 32

99 **MO'S TENDERLOIN TIPS** with mushrooms, Red Wine Sauce over White Cheddar Mashed Potatoes 29

17
19 **GRILLED BREAST OF CHICKEN** Infused with Rosemary and Garlic, served with Mashed Potatoes and sautéed Mushrooms. Available with your choice of sauce. 22

11
14
16 **SICILIAN CHICKEN BREAST** with White Cheddar Mashed Potatoes 24

"THE DAINTY LADY" Two Bacon wrapped Sea Scallops^β and 6 oz. Certified Angus Beef[®] Filet 48

Steaks

All Entrées are served with a House Salad or Tomato Basil Soup

14
31 **MO'S SIGNATURE RIBEYE** Prime "Cowboy Cut" 60

DRY-AGED BONE-IN NEW YORK STRIP 57

CERTIFIED ANGUS BEEF[®] BONE-IN FILET (16 OZ.) 58

Filets

	"The Texan"		
	6oz.	9oz.	12oz.
CERTIFIED ANGUS BEEF[®] FILET	34	44	50
PRIME FILET	41	55	62
KOBE BEEF (WAGYU)	47	70	90
SAMPLER PLATE (6OZ. EACH)			111
<i>Kobe Beef (Wagyu), Prime Filet, Certified Angus Beef[®] Filet</i>			

WHOLE DOMESTIC KOBE TENDERLOIN 550
Carved Tableside (serves approximately 8 people)

Sauces

RED WINE

BRANDY PEPPERCORN

BEARNAISE

HOLLANDAISE

Seasonings

BLACKENED

CAJUN

GARLIC

AU POIVRE

(Rolled in Peppercorn)

Toppings

HORSERADISH 3

ROQUEFORT 5

OSCAR 10

Sides

WIGDOR'S CREAMED SPINACH in an Acorn Squash with roasted Butternut Squash and topped with toasted Almonds 14

MIMI'S CREAM CORN 7
Optional- topped with Crispy Shoestring Potatoes add 4

ONION RINGS 8

WHITE CHEDDAR MASHED POTATOES 9
with Truffle Oil add 6

SHOESTRING POTATOES 7

RISOTTO Choice of Asparagus and Horseradish or Tomato Basil 14

ROASTED POTATOES^β with Bacon, Onion, and Mushrooms top with choice of Pepper Jack or White Cheddar Cheese 9
add 2

FRENCH FRIES 7
with Truffle Oil & Parmesan Cheese add 5

SAUTÉED MUSHROOMS 9

MO'S PEPPER JACK MAC 'N CHEESE 11
with Lobster add 5

SAUTÉED SPINACH 7
with Cherry Tomatoes and Balsamic add 3

STEAMED OR GRILLED ASPARAGUS 10



STOCK YARDS
SINCE 1893
THE WORLD'S FINEST STEAKS & CHOPS

Mo's...A Place for Steaks, a Prime Time Top 10 Steakhouse has proudly been serving the very best USDA Prime Steaks from Stock Yards for over 12 years and features Wine Spectator Award Winning wine lists.

Eating raw or under cooked meat or seafood poses a health risk to everyone, especially to the elderly, pregnant women, and other highly susceptible individuals with compromised immune systems.

^β Items contain Bacon. 6

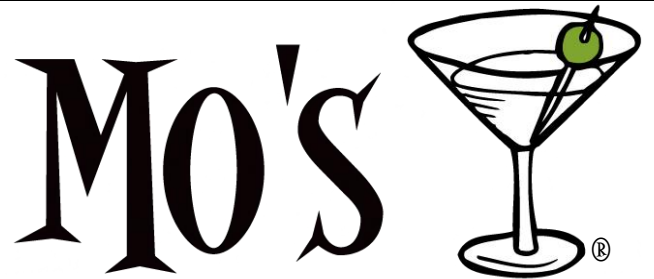
Wines by the Glass

W H I T E	NV	Mionetto PROSECCO , Italy	9
	NV	SIP MOSCATO , California	11
	2014	Pighin PINOT GRIGIO , Friuli, Italy	12
	2011	St. Clement CHARDONNAY , Napa Valley	10
	2013	Ferrari-Carano CHARDONNAY , Alexander Valley	14
	2013	14 Hands RIESLING , Washington	10
	2014	Brancott SAUVIGNON BLANC , Marlborough, New Zealand	10
	NV	Chandon Rose SPARKLING , California	14
	NV	Veuve Clicquot , France (2 Drink min)	35
		2003 Dom Perignon , France (2 Drink min)	65
	2013	Mark West PINOT NOIR , California	9
	2014	Belle Glos "Meiomi" PINOT NOIR , Monterey County	13
	2014	Pacific Bay MERLOT , Chile	9
	2012	Burgess MERLOT , Napa Valley	13
2013	Catena MALBEC , Mendoza, Argentina	11	
2012	Hayes Ranch CABERNET SAUVIGNON , Livermore Valley	9	
2013	Louis Martini CABERNET SAUVIGNON , Sonoma	12	
2012	Sequoia Grove CABERNET SAUVIGNON , Napa Valley	20	
2012	Whitehall Lane "TRE LEONI" RED BLEND , Napa Valley	18	

BOTTLE BEERS

DOMESTIC (5)	CRAFT (6)	IMPORT (6.5)
Bud Light	Sierra Nevada	Heineken
Budweiser	Ranger IPA	Newcastle
Miller Lite	Blue Moon	Guinness
Coors Light	Bells Two Hearted Ale	Stella Artois
Michelob Ultra	Sunking (9.75) Cream Ale	Negra Modelo
Clausthaler N/A	Sunking (9.75) WeeMac	Hoegaarden
	Sunking (9.75) Osiris	Corona
		Amstel Light

R E D



SIGNATURE COCKTAILS

The Suzanne	13
<i>Hendrick's Gin, St. Germain, & Tonic Water</i>	
The Classy Mo	12
<i>KetelOne Oranje, Peach Schnapps, Cranberry & Fresh Lemon Juice, Simple Syrup, & Splash of Sprite</i>	
CM's Rum Old Fashion	12
<i>Grand Reserve Plantation Rum, simple Syrup, & Jerry Thomas Bitters</i>	
Sparkling Orange Blossom	9
<i>St. Germain, KetelOne Oranje, Mionetto Prosecco</i>	
Signature Mo-Jito	10
<i>Bacardi rum, with fresh muddled mint & limes, simple Syrup, & soda</i>	
Gold Rush	11
<i>Basil Hayden, Honey Simple Syrup, & Fresh Lemon Juice</i>	
Mo's Manhattan	16
<i>Templeton Rye-or-Woodford Reserve, Cocchi Sweet Vermouth & Bitters</i>	

M A R T I N I S	Cucumber Infusion	13
	<i>Effen Cucumber Vodka -or- Hendrick's Cucumber Infused Gin, St. Germain, Fresh Cucumber, dash of Black Pepper</i>	
	The Simone	13
	<i>Bombay Sapphire, Grapefruit & Lemon Juice, Honey Simple Syrup, & Fresh Basil</i>	
	Pomegranate	12
	<i>Pama Pomegranate Liqueur, KetelOne Citroen & Lemonade</i>	
	Cos-MO	12
<i>KetelOne Citroen, Cointreau, fresh Lime Juice, splash of Cranberry juice</i>		
French	12	
<i>KetelOne Citroen, Chambord, Pineapple Juice</i>		
Espresso	13	
<i>Espresso, Kahlua, & Stoli Vanil</i>		
Lemon Drop	12	
<i>KetelOne Citroen, Cointreau, & Fresh Squeezed Lemonade with a Sugar rim</i>		

ICE CREAM DRINKS

BRANDY ALEXANDER 10
<i>A Smooth Blend of Korbel Brandy and Dark Crème de Cacao With Vanilla Ice Cream</i>
GOLDEN CADILLAC 10
<i>A taste of Italy! Galliano Liqueur and White Crème de Cacao With Vanilla Ice Cream</i>
GRASSHOPPER 10
<i>Crème de Menthe and White Crème de Cacao With Vanilla Ice Cream</i>

PORTS & DESSERT WINE

NV	Graham's "Six Grapes" Reserve	9
NV	Taylor Fladgate Ruby	9
NV	Taylor Fladgate Tawny 10 Year	13
NV	Taylor Fladgate Tawny 30 Year	40
NV	Taylor Fladgate First Estate	11
NV	Fonseca BIN 27	9

DESSERTS
Chocolate Cake 9
Crème Brûlée 8
Mo's Cookie 8
<i>Half-Baked and Completely Satisfying</i>
Ice Creams and Sorbet
Scoop 4 / Bowl 7

COFFEE DRINKS

KEOKE	8
IRISH	9
SPANISH	7
ASPEN HUMMER	8
COFFEE	2.75
ESPRESSO	3.50
DOUBLE ESPRESSO	4.50
CAPPUCCINO	4
LATTE	4

